

# Dunkelweizen II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **19.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.6 liter(s)**
- Total mash volume **51.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	5.8 kg (45.1%)	83 %	5
Grain	Strzegom Czekoladowy ciemny	0.47 kg (3.7%)	68 %	1200
Grain	Strzegom Monachijski typ I	5.5 kg (42.7%)	79 %	13.5
Grain	Karmelowy Pszeniczny Strzegom	1.1 kg (8.5%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.7 %
Boil	Hallertau Spalt Select	30 g	60 min	3.6 %
Aroma (end of boil)	Hallertau Spalt Select	30 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	1000 ml	---

## Notes

- Po gotowaniu ekstrakt 14 BLG  
Nov 6, 2021, 11:40 PM